

LINE ELEVATORS DO MORE THAN HANDLE YOUR GRAIN

Line Elevators are continually guarding the interests of their farmer customers.

The Public Relations Department of the North West Grain Dealers' Association under the direction of Mr. L. W. Brockington K. C., follows closely the actions and proceedings of all Governments and commissions which may be dealing with matters relating to grain. Every effort is made before these bodies to protect and promote the interests of our farmer customers.

Some of the constructive work undertaken by Line Elevators in recent months follows:

Took an active part in the work of the Broken Committee in urging upon the Dominion Government the continuation of the Canadian Wheat Board and 80 cent wheat.

Urged the Dominion Government to establish a Western Research Laboratory of the National Research Council. This laboratory would seek new uses and expanded markets for wheat and other farm products. This proposal was put forward following a survey which we made of the progress in research into new uses for farm products in the United States.

Financed seed and crop improvement work.

Financed research extending over a period of several years into week control and eradication.

Our material financial support makes possible the tour of the Canadian Forestry Association's Tree Planting Car throughout the Prairie Provinces.

Continually advocating free international exchange of goods in order to regain and expand Canada's exports of wheat.

Continually endeavoring to impress on Governments and public bodies the disparity between the basic price at which the farmer sells his products compared with the price he pays for manufactured farm requirements which he must buy.

Proposed that Co-operative associations, as members should accept representation on the governing body of the Winnipeg Grain Exchange and urged appointment of a supervisor for the Grain Exchange.

YOU ask, "Why does my local Line Elevator do these things?"

We reply: Only through a prosperous and happy agricultural community can we prosper. Our interests are identical despite what is said by propagandists.

Line Elevators Association

Quality Beers are never accidental

—QUALITY BEERS ARE ALWAYS THE RESULT OF KNOWLEDGE, SKILL AND A DETERMINED EFFORT TO PRODUCE QUALITY.

and Alberta Made BEERS

are the FINEST PRODUCT OF THE in the BRITISH EMPIRE

(Time after time Alberta Brand beers have won the Empire Championship awards proving over and over the superior quality and the skill of Alberta Brewers.

BREWING INDUSTRY OF ALBERTA

This Advertisement is Not Inserted by the Alberta Liquor Control Board, or by the Government of the Province of Alberta.

No matter how good butter may be when purchased, care should be taken to retain its sweet, delicious flavor. Butter should be stored in a cool, dry place away from foods which have

a distinct odor or flavor as it readily absorbs foreign flavors. It should be kept in a covered container or be left in the parchment paper in which it is purchased. The best place to

keep butter is in the refrigerator. If it is not available the better should be stored in as cool a place as possible. Butter melts quickly at high temperatures and during the hot weather, in the absence of a refrigerator, the suggestion is given to tie a cord securely around each c of wrapped butter to keep the wrapper in place. Then put the

FORMER RESIDENT PAYS TOWN VISIT AFTER MANY YEARS

Mr. Tucker, who will be remembered by old timers of 1914 and 1915 in Gleichen, when he was in charge of the Southern Alberta construction projects, of dam and ditch, across the river, was in town last week meeting a lot of the old boys who figured in Gleichen's life 25 years ago. He spent an afternoon in town and during that time spinned quite a few yarns regarding the busy days in Gleichen in 1914.

There were no trucks in those days and all the material was hauled out from the railroad yards to the dam near Carseland by teams. Between twenty five and fifty outfits were on the job going and coming all hours of the day and night. Money rolled around the streets and everybody was happy. Jos. Carothers of Glen View had charge of the building operations and he kept things moving. The restaurants in town never closed that summer and breakfast was always ready at four in the morning for the teamsters.

The contract work on the big dam was in charge of Mr. Arthur G. Gordon Co. of Winnipeg and their offices in town were in charge of the late John Smith, who will be remembered by old timers had associated with him a supply buyer and under his direction large quantities of grub was purchased every morning in Gleichen stores and sent out to the construction gangs across the river. The black clothing of the men in August 1914 were greater than the city of Lethbridge. That month the Hill ranch and his big stock of cattle were sold to American interests. The largest deal of this kind ever transacted in town.

Mr. Tucker is now at the same work in Washington, but on a much larger scale, there the government is constructing a huge dam and when finished will be one of the largest dams on the continent.

SOUFFLES THAT DON'T FLOP

There is one member of a luncheon party which should not be left out. It is very embarrassing to the hostess when her guests are seated at the table, to have the main course of soufflé—not only sit down but fall flat on its face. But as wise cooks know, this need never happen. So it in the past you have hesitated to make a soufflé because it might fail, try this delicious recipe and banish that bogey forever. The addition of quick cooking tapioca to the soufflé will keep it high and handsome all the way through.

This salmon soufflé is ideal for summer luncheon. It is easy to make and has a delightful flavor. A light salad and a simple dessert are suggested to complete the luncheon.

Salmon Soufflé: 4½ tablespoons quick cooking tapioca, half teaspoon salt, half teaspoon minced onion, 1 cup milk, 1 cup water and 2 bottled cubes, 1½ cups minced salmon, 3 egg yolks, beaten until thick and lemon colored, 2 eggs whites, stiffly beaten. Combine quick cooking tapioca, salt, onion, milk and stock in top of double boiler. Place over rapidly boiling water and cook 8 to ten minutes after water boils again, stirring frequently. Add salmon. Cook slightly while beating eggs. Add yolks and mix well. Fold into egg whites. Turn into greased baking dish. Place in pan of hot water and bake in moderate oven 350 degrees, 1 hour, or until firm. Serves eight.

"Oh it's nothing, just a scratch" But just a scratch and comparable small cuts and lacerations were a heavy item last year for organizations that pay compensation to employees, says Alberta Safety League. The 1939 edition of Accident Facts the National Safety Council's statistical year book, notes: "One out of ten compensated occupational injuries involves infection. Many of these cases begin as small scratches or lacerations that would have resulted in no disability. If proper medical treatment had been given promptly."

points in a crack or other container and cover with a plate, weighted down with a stone or brick. The next step is to make a brine of salt and water, used in the proportion of 2 cups salt to 1 gallon of boiling water. Cover the butter with the cold brine and place the crock in a cool room. Add more brine, if necessary from time to time, to keep the butter covered with the salt solution. Another suggestion for storing a few pounds of butter for a short time is to wrap the paper covered pails in cloth, wring out the water, and place in a cool place. Butter may also be stored satisfactorily by sinking it in a well scalded crock or jar containing the butter with a clean white cloth wrung out of boiling water, then spreading a thin layer of salt over the cloth.

Complete facilities for handling
WHEAT BOARD DELIVERIES AND POOL WHEAT . . .
at
ALBERTA PACIFIC ELEVATORS
"A.P." Elevators will pay maximum benefits obtainable under Government Wheat Price Guarantees. (21)

NOTICE TOWN OF GLEICHEN

Notice is hereby given that the Town Office will be closed from August 21st to August 28th.

W. J. PHYTHIAN,
Secy.-Treas.

Double Feature "12 CROWDED HOURS" "ROBE OF THE RIO GRANDE"

THURSDAY AT 8:30 P.M.
Saturday Matinee at 3 p.m.
Evening Show at 8:30 p.m.

GLEICHEN COMMUNITY HALL

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PARRISH & HEIMBECKER LTD.
Grain Receivers, Shippers and Exporters
An old established firm with a reputation for doing business right.
Head Office - Grain Exchange Bldg., Winnipeg
BRANCHES: CALGARY - EDMONTON - LETHBRIDGE

PIONEER GRAIN COMPANY LIMITED
OPERATORS OF COUNTRY ELEVATORS LICENSED & BONDED
DISCUSS YOUR GRAIN HANDLING & MARKETING PROBLEMS WITH OUR AGENT R. Clifford, Gleichen
J. Taylor, Shoultice

Make this a CANADIAN TRAVEL YEAR

Low Summer Fares

Now in Effect

CANADIAN PACIFIC ROCKIES COAST

Take advantage of remarkably low fares to cool mountain playgrounds in the Canadian Rockies and on the Pacific Coast. Travel in comfort on a modern AIR-CONDITIONED train, and thrill to the majestic beauty of the Canadian Rockies coast.

ENQUIRE ABOUT

LOW COST ALL-EXPENSE TOURS

CANADIAN ROCKIES

BANFF GOLF WEEK - AUG. 21-26

DELIGHTFUL PACIFIC COAST CRUISES

STILL LOWER FARES PACIFIC COAST, 30 DAYS

August 18-19-20 & 25-26-27
September 1-2-3, 8-9-10, 15-16-17, 22-23-24.

EASTERN CANADA GREAT LAKES

Going East—break your train journey at Fort William or Port Arthur, board a great white Canadian Pacific steamer, and sail the Great Lakes for two thrilling days. Comfortable staterooms, tasty meals, and gay travelling companions.

SAILINGS—TUESDAYS AND SATURDAYS

For full travel information, consult any Canadian Pacific Ticket Agent. Ask about low circuit fares covering both World Fares.

Canadian Pacific

Always carry Canadian Pacific Express Travellers Cheques. Good the World Over

RELIANCE GRAIN CO. LTD.
Operators of Country Elevators in Manitoba, Saskatchewan and Alberta
Coal and Flour Handed at Most Stations
Our Agent will be Pleased to Serve You
F. S. RIMARD, CLUNY
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